

Raspberry Sherbet



Nutrition Content per 100 g

Calories	180 kcal
Total Fat	1.5 g
Saturated Fat	1 g
Trans Fat	0 g
Cholesterol	5 mg
Total Carbohydrates	39 g
Dietary Fiber	2 g
Sugars	29 g
Protein	2 g
Calcium	23 mg
Magnesium	3 mg
Phosphorus	12 mg
Potassium	25 mg
Sodium	10 mg
Iron	1 mg
Vitamin A	89 IU
Vitamin C	3 mg

Ingredients	% Weight
Raspberry puree, deseeded	62.90
Sucrose	17.00
Corn syrup solids, 36 DE	9.60
Lactose	5.00
Deminerlized whey, 10% minerals	3.50
Butterfat	1.50
Stabilizer, gelatin	0.50
Water	as needed

Procedure

1. Blend all ingredients into a uniform suspension in a batch tank, using adequate agitation to disperse and dissolve.
2. Pasteurize the mix for a minimum of 30 minutes at 70°C (158°F) or 25 seconds at 80°C (176°F).
3. Homogenize the mix at 49°C (120°F), using pressures of 13.79 MPa (2000 psi) for the first stage, and 3.45 MPa (500 psi) for the second stage.
4. Cool rapidly to 0-5°C (32-40°F).
5. Freeze in commercial ice cream freezer.
6. Package and harden at -40°C (-40°F).
7. Store and distribute at -23.3°C (-10°F).